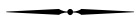




THE VILLAGE PUB

## DINNER



CAULIFLOWER SOUP HAZELNUT OLIVE / MEYER LEMON CONFIT	18
COUNTRY POTATO AND CABBAGE SOUP PARSLEY PISTOU / HERBED CROUTONS	17
SMIP RANCH LITTLE GEM SALAD GOAT CHEESE PANNA COTTA / ROASTED BEETS	16
WINTER CITRUS SALAD SHAVED FENNEL / FETA CHEESE	16
TERRINE OF SONOMA VALLEY FOIE GRAS PEAR GELÉE / TOASTED BRIOCHE	31
POTATO COMTÉ RAVIOLO BLACK TRUFFLES / HAZELNUTS	27
CITRUS-CURED SEA SCALLOPS CARA CARA ORANGES / SPICED COCONUT MILK	26
GOLDEN OR KALUGA CAVIAR WARM POTATO BLINIS / TRADITIONAL GARNITURE	AQ

RED WINE-BRAISED FARROTTO	28
ROASTED SMIP RANCH VEGETABLES / TRUFFLED PECORINO	
PAN-SEARED MONKFISH	39
PICKLED CAULIFLOWER / BLACK GARLIC GRENOBLOISE	
ORA KING SALMON	42
SAVORY PAIN PERDU / SHELLFISH BUTTER	
ROASTED CHICKEN ROULADE	38
BROCCOLI VELOUTÉ / BAGNA CAUDA	
LLANO SECO PORK LOIN	43
CELERY ROOT AND HEIRLOOM APPLES / BRAISED RED CABBAGE	
38 NORTH FARM ROASTED DUCK BREAST	45
DUCK HUNTER'S SAUSAGE / FRENCH GREEN LENTILS	
ALMOND WOOD-GRILLED FILET MIGNON	60
POMMES PURÉE / FORAGED MUSHROOMS	

